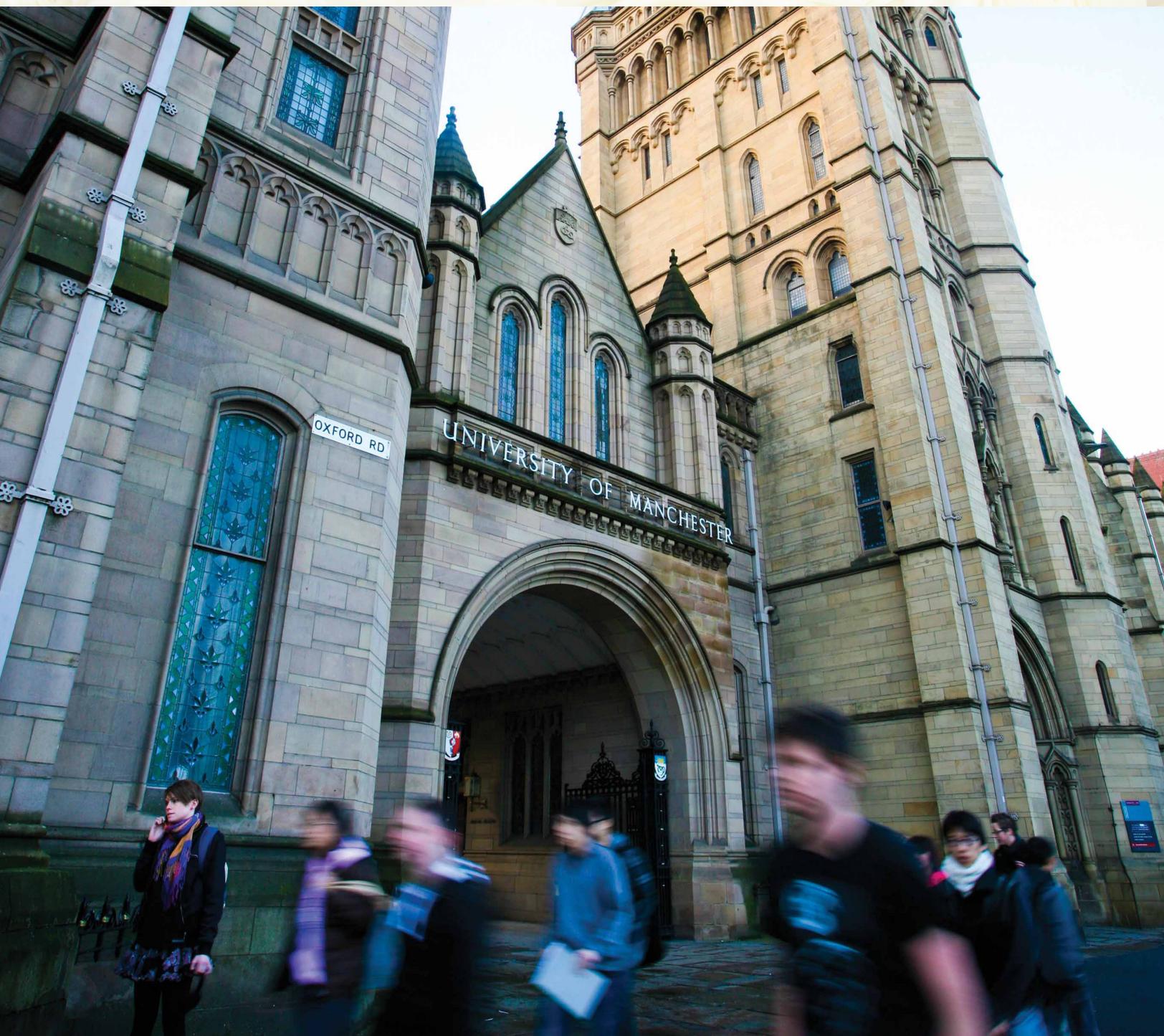


MANCHESTER
1824

The University of Manchester

Hospitality & Events

October 2018



Welcome

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Dear colleagues

Well that's another welcome week and the start to an academic year just flown by. But before we look to the future I should reflect on the past 12 months. It's been another challenging year with many highs and lows.

Highlights for me although there are too many to mention here:

- The success of Bars with amazing sales at £600k achieving a great surplus.
- Christies Bistro and Events along with Vivo and Smith café all delivering year end profits.
- The Hotel starting to deliver profit and our ranking on Trip Advisor up from 67/121 to 40/121 in Manchester.
- Delivery of some amazing conferences receiving fabulous feedback from our clients and delivering over £500k in surplus.
- Graduation for me gets better every year.
- Being awarded a Catey for our Sustainability work.
- The launch of Building Futures - a clear steer from the University to invest in our front line people.

We have had our fair share of challenges too:

- FoodOnCampus financial viability was a considerable challenge with the final outturn a deficit of £887K.
 - The reduction of income for FoodInResidence from voids in residences.
- However I am delighted that the team managed to pull back the potential loss to the bottom line.
- Sickness absence still remains a significant challenge although I do believe we are as a business getting better at managing it.

As you will be aware we opened a Voluntary Severance scheme which ended on 17th August. The background being we were changing how we operate Eats and Vasaio in FoodOnCampus and the potential voids in Catered Halls. We now know the student numbers for catered halls and we have sadly closed Tower Dining Room. As a result of this we needed as a business to reduce our staffing levels and we said goodbye to many colleagues at the end of September, and there are a few more leaving us in the next few weeks. It will be a sad time saying goodbye to colleagues, some long serving and I am sure you will all like me wish them well for the future.

Core values

Team work

We will value and encourage individuality but work as a team in support of each other in pursuit of our goals

Leadership

We will walk the talk

Positive thinking

We will celebrate success and see problems as opportunities

Integrity

To do the right thing, all the time

Responsibility

We will take ownership of our actions and decisions

Quality

We will do the basics brilliantly

Financials

There are exciting times ahead. The Market in University Place has opened and has been received well by students and staff. Veggie Place has been extremely well received, so much so that I am not sure it's big enough! Academic conferences are a major part of our conference business and I am delighted that there is a renewed focus on attracting more academic conferences to the University. The University recognises that quality academic conferences impacts on the league tables the University benchmark against. We have a huge part to play in this. Adam and the team have opened Henriqueta's Café in the Rylands Library on Deansgate. A coffee and cake offer so if you're in town at the weekend please support.

I feel like we have had 12 months of change and it's time to consolidate and settle the business. We have a new Registrar and Chief Operating Officer Patrick Hackett and he will as you would expect be challenging and questioning what we do. As a department we touch every one within the University and all that visit. We are integral to the University experience. This means we have to be lots of things, welcoming, fun, professional, value for money, sustainable, commercial and look after the wellbeing of our students as well as represent our institution through Conferences and Venues. I am proud that I can say that our department does all that and much more. As some of you will be aware we have been working on our next 5 year plan and I thank those that were involved with the focus groups. We will be sharing the outcomes in the next few weeks. Thank you for all your support I do appreciate it very much,
Alison

Alison 



PS: for those interested I did complete my 270-mile challenge from Salzburg to Vienna. It was tough with the added hindrance of a streaming cold. My total fundraising at this time is £3,200 for Prevent Breast Cancer. I couldn't have done that without many of you especially Team Christie and Events!

Division	Area	Unit	YTD			Prior YTD			
			Income to Jul-18	Income Budget YTD	Contribution to Jul-18	Contribution YTD Budget	Contribution Variance	Income to Jul-17	Contribution to Jul-17
UMC	CHCC		2,151,708	2,539,901	-72,957	96,671	-169,627	1,504,890	-434,545
UMC	Bars		600,147	338,194	71,043	12,267	58,776	577,665	76,023
UMC	The Collection		1,129,445	1,099,500	41,492	-2,888	44,380	1,062,704	-82,841
UMC	UMC Other		419,020	477,406	49,547	48,629	917	433,351	34,239
UMC	UMC Total		4,300,319	4,455,000	89,125	154,680	-65,555	3,578,610	-407,125
Food in Residence			3,533,950	3,890,464	496,418	685,607	-189,188	3,846,464	744,315
UP Shop			382,235	603,000	20,233	74,462	-54,229	377,517	-21,568
Gift Shop			167,097	137,000	70,345	29,757	40,588	182,989	-6,154
FoodOnCampus			5,736,508	5,830,628	-886,963	-350,464	-536,500	5,935,145	-420,935
Conferences & Venues			2,425,737	2,003,250	554,374	153,526	400,848	2,665,053	433,269
Other	Marketing & GM		330,826	359,000	-271,453	-274,082	2,629	287,963	-195,246
FiR, Shops, FoC, Conferences & Other Total			12,576,353	12,823,342	-17,047	318,806	-335,853	13,295,131	533,681
Overall Department View			16,876,672	17,278,343	72,079	473,486	-401,407	16,873,741	126,556
					Profit	Profit		Profit	

Embracing Change

Blimey, it's been quite a few weeks with lots of change. A massive thank you for the work that has been put in in order to get the new ventures up and running. If you haven't been directly involved you likely have been by covering for others and for that I salute you all.

So what now? Well as with all change we can embrace it or be scared of it. I know that it can be difficult but just keep asking me or your line managers if you are unsure. Challenging us is good as it means that you care and you may well have thought of something we haven't, so keep talking.

On the new ventures, The Market Place is going really well and judging by the number of our team going in for their lunch it looks like it is being welcomed by all. I have seen some great work from the team in there led by David and Steph, they are working in a whole new environment and the kitchen porters have picked up their changing roles very well. Veggie Place has been really busy and it's been a huge change of gear for the team but they have taken on the challenge and are delivering. All of FOC has seen changes - some areas more than others - but in the main we have taken them on and are moving full steam ahead.

The Collection have been doing the strangest things such as BBQ's on the 5th floor of a building site in high vis jackets and helmets, all with their usual aplomb.

The Taste team have been walking the length of Australia to deliver all over campus - during Welcome Week they delivered 3500 cups of tea and coffee in four days, mostly on foot. Fabulous and what a way to keep fit!

FIR haven't been isolated from all the changes. We have lost the Tower as a catered hall this year which means teams have been changed and many are working in new environments. However, the new term brings a whole new bunch of fresh faced students to be uncles and aunts to. Providing support is a massive part of the job for the team, not only do they deliver excellent food but they are instrumental in making the new students feel at home.

One last thing to mention is the Macmillan Coffee Morning last week, many thanks to all those who contributed and especially to Adam and Sadie for bringing it all together in their various areas.

What we do now is the new norm; let us do with verve and class.

Cheers, Liam



Marketing Update

And breathe! It's been such a busy Summer for the Marketing team refreshing and rebranding, as well as work on The Market and Veggie Place. If you get chance do go and have a look at these new outlets and let us know what you think, as a team we've loved working on projects which are really at the forefront of University catering. We will be making a bit of a feature of these in next month's newsletter.

Hopefully you will have enjoyed seeing the information we briefed you on earlier in the year come to fruition. You will now all have new menu boards and new meal deal signage in your outlets, as well as new printed materials including loyalty cards, soup POS and ecoffee cup POS. We have also completely overhauled Food in Advance and really simplified the messaging to drive more of our customers towards using this method to pay.

The new range ladders are now in place and we have worked really hard to modify the ranges based on what sells in each individual outlet, this is the way all major retailers make their stock selections and we hope it will make your life easier in terms of ordering products/merchandising the shelves, but importantly drive sales. Please can you make sure that you only order products from your range ladder, so we don't have items on shelves with no price label. In line with this we have simplified our meal deals and altered pricing in some instances to ensure we are both price competitive and profitable.

Laura Blandy **Marketing Manager (57273)**

Laura is responsible for the following:

- Branding across all of Hospitality & Events
- Marketing for Conferences and Venues
- Marketing for Chancellors Hotel
- Marketing for Taste Manchester
- Marketing of The Collection including Christies Bistro
- Overseeing FoC Marketing



Alexandra Farrington **Marketing Officer (52155)**

Alex is responsible for Marketing in Food On Campus

Please contact Alex about the following in any Food on Campus outlet

- POS
- A Boards
- Menus
- Leaflets
- Additional Signage
- Pricing labels



Rachael Bowles **Merchandiser and Design Coordinator (64101)**

Rachael is responsible for merchandising/range and graphic design in Food on Campus

Please contact Rachael for queries/suggestions about product range in your outlet or if you need fixtures and fittings such as additional crates or stands. Any graphic design queries and requests should be directed to Laura or Alex.



Health and Safety Updates

Food Safety Management System

The new academic year will see us start to use our new digital food safety management system "Navitas" in the Food in Residence kitchens and the CPU.

The Navitas system is an exciting new development for us as we move our food safety management system away from paper based records to a digital system which replaces the need for written records such as temperature checks, opening and closing checks, cleaning schedules and delivery record checks.

The temperature monitoring pods in the refrigerators and freezers removes the need for staff to record temperatures with the temperatures automatically being uploaded into the system.

The hand held probe will also upload temperature details for cooking temperatures for food and delivery check records without the need for staff to complete paper records.

Staff will start to receive training on the new system and once this is complete the system will become fully operational. The plan is to then roll out the implementation of the system into the other kitchens on campus later in the year.



Allergens

Staff may have seen the story in the media about the tragic incident in which a fifteen year old girl died after apparently suffering an allergic reaction from food purchased at Pret a Manger. This is a stark reminder of the importance of ensuring robust controls are in place to ensure consumers are informed about the presence of allergens in food. All staff should make sure they are aware of, and are following our procedures around allergens. If you are unsure about the procedures we have in place or have any concerns check with your manager. There are 14 allergens which by law we have to know about if they are in the food we sell and we have to be able to inform customers about the presence of any of these.

The 14 allergens are;



If you are unsure about the procedures we have in place around allergens or have any concerns please speak to your manager.

Defibrillators On Campus

Emergency Defibrillators

We have recently acquired two new emergency defibrillators for Chancellors Hotel and the Christie's Bistro. These join the other defibrillators which are located around campus. An interactive map on Staff Net gives the location of all defibrillators around campus:

<https://www.manchester.ac.uk/discover/maps/interactive-map/?defibrillators>

It is worth taking a minute to note the location of the nearest defibrillator to your work place.

A defibrillator is a very simple piece of equipment that can be used by anyone to greatly increase the chances of saving the life of someone who has collapsed in cardiac arrest.

It gives a high energy electric shock to the heart through the chest wall to someone who is in cardiac arrest. This high energy shock is called defibrillation, and it is an essential lifesaving step in the chain of survival.

When someone suffers a cardiac arrest, the heart stops and blood is no longer being pumped around their body. The longer they go without emergency life-support, the harder it is to restart their heart.

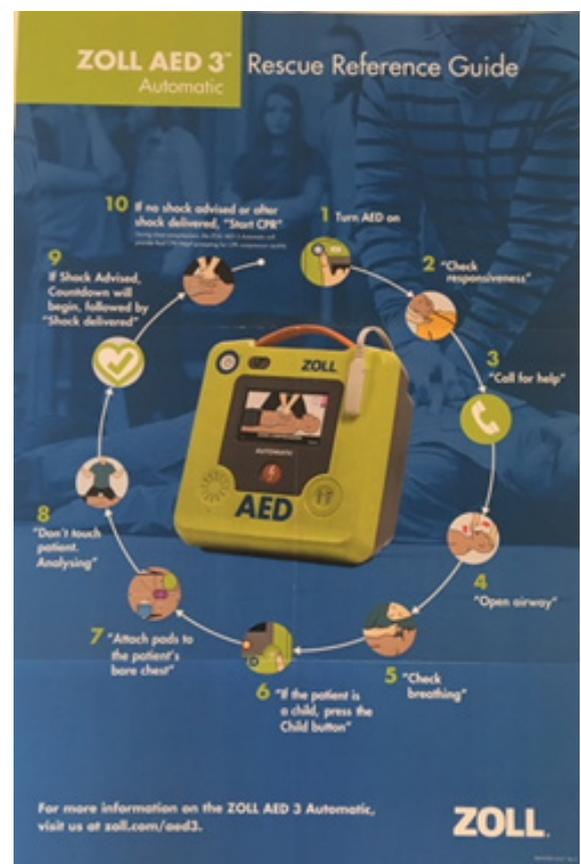
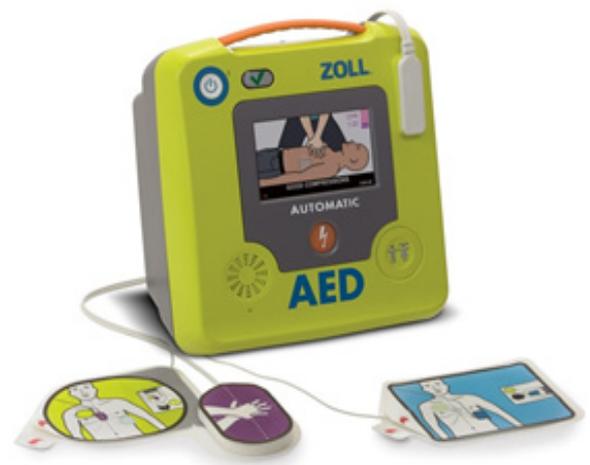
Defibrillators are easy and safe to use by anyone with little or no training. The device talks and displays what you need to do. The device shows pictures explaining exactly what you need to do and how to use the defibrillator. The best possible chance for someone's survival is for them to receive effective cardiopulmonary resuscitation and early defibrillation.

Although the defibrillator does not need any training to use we will be running some familiarisation sessions for staff at Chancellors and the Bistro to demonstrate how easy they are to use. The important message is that you do not need any training to use one of our defibrillators.

The machine automatically detects if defibrillation is need or not and will not deliver a shock if defibrillation is not needed so there is no chance of causing harm to anyone and you may save a life by using it.

There is an online video showing how to use the defibrillator at:

<https://www.zoll.com/uk/medical-products/automated-external-defibrillators/aed-3>



Chancellors Hotel News



Meet Phoebee - Our Chancellors Queen Bee

Our Queen Bee has been named following a final vote and the winning name is... Phoebee! We had lots of suggestions via our Facebook, with the winner receiving an afternoon tea for four at Chancellors for their family.

Christmas Brochure

The Christmas brochure is now live and you can take a look using this link:

<http://documents.manchester.ac.uk/display.aspx?DocID=37926>

The two Magical Princess Party events on 2nd December are already a sell-out, and due to this success we are planning on adding a second date!

We held a Wedding Open Day on Sunday 30th September 1pm-5pm, which was well publicised and attended, with a view to driving wedding bookings.

New signage on the exterior of the hotel has been designed and will be installed later this month.

New Property Management System Opera

Chancellors will be training and transitioning onto a new property management system. Training starts on 15th October and will be live from 28th November onwards. Please bear with us during this time as the team are undergoing training, live load and managing operations day to day. The new system should enable us to have real time revenue, link with third party booking channels more effectively, and transact credit card guarantee instead of all advance payment, which put us as an equal with other corporate hotels in the city.

Staff news

Our GM Fiona has now been appointed to a permanent position. Congratulations Fiona! Fiona is also a finalist in Forward-Ladies Corporate Leader North West and will be attending an awards event in October. Good Luck!

We would like to say a massive thank you to all of our colleagues across FIR, Food on Campus and Christies who have supported and joined Team Chancellors over the summer.

We have four nominations into the forthcoming Manchester Hoteliers Association Awards:

Rising Star - Rosie Trendell

Front of House Service - Simone Barratt

Back of House Service - Christine Hardman

Housekeeping - Team of the Year

Well done team!

Chancellors Hotel News



Signature Afternoon Tea

Our Signature Afternoon Tea featuring vintage crockery launched in August. A few partnerships have helped to make this a success story – and a recent Groupon review shows that we sold 540 vouchers equating to over 1400 covers, It seems that our offer and gardens are a winning formula.

Retail News

Well done team Starbucks!

We are pleased to announce that Branko and Lee have successfully completed the Coffee Masters programme. This is a great achievement and will benefit the store massively. Well done! Also well done to Natalia and the whole of the Starbucks team as they scored a fantastic 95.8% on their Q.A.S.A annual surprise audit.

Other news

We would like to say a massive thank you to all those who have put in extra hours to cover holidays, this is great team work!

Retail have recently operated a small outlet - Pavilion Café - within the Armitage Sports Centre during weekend events. This was a huge success and so we will continue to run this for the next few terms.



Hospitality Services



MECD Topping Out BBQ – in the wind and rain!

Everyone loves a good BBQ in the rain and from the moment the idea was first mooted by the President's Office, it was bound to rain!

The Hospitality team helped to formally mark the topping out of the MECD site on Friday 21st September. This formal ceremony to mark the new building 'reaching its height' saw over 350 people have a BBQ in one of MECD's new atrium spaces. Battered by the wind and rain in one of the more challenging locations that the team have had to work in, they pulled off a fabulous BBQ enjoyed by Nancy, the builders and guests alike.

There was even chance for a photo at the end in our hard hats!



Welcome week Headlines for Monday 17th – Friday 21st September [Crazy Week!]

Bistro and Events hit £50k of sales during this week alone between the two business areas. A number of welcome week lunches were hosted daily in Whitworth Hall as well as a number of VIP lunch receptions for the President and the start of farewell drinks receptions for Will Spinks. We received great feedback on a number of events that saw the team working to the limit. Sales in the Bistro averaged £1,200 for this week on daily basis and have since shot up all term time activity teaching has commenced.

Taste Manchester hit just short of £70K of sales for welcome week alone across the two business areas [North and South]. Over 300 deliveries across campus were made in dreadful wet weather conditions. These were all made more difficult by the tail lift being broken for 2 days. The team were magnificent as always.

Some interesting stats:

Over 2,500 sandwiches sold

Over 3,500 cups of tea and coffee poured

Over 13,500 individual buffet items sold

Hospitality Services

The Great Bistro Bake Off – Friday 28th September

The annual Macmillan Coffee Morning celebrations saw the Bistro Bake-off return to Christie's Bistro.

The Bistro team organised the coffee morning as part of the national annual event which Macmillan organise every year. The team received cake donations from across the department, as well as from colleagues from teams in the surrounding departments around the Old Quadrangle and beyond.

The team also repeated the "Show Stopper Challenge" – the chance for people to show off their baking skills with a truly "wow" cake. The three entries looked amazing and generated a lot of interest before being judged.

Show Stopper Challenge 2018

Winner

Milena Cimmarrusti-davila – Division of Communications and Marketing

Runners Up

Sarah Mannix – Media Services, Directorate of Estates and Facilities

Sandra Caveney-Hall – Hospitality and Events, Directorate of Estates and Facilities

The event raised an amazing **£729.18!**

Thank you to everyone who came along, took part or baked a cake!



University Undergraduate Open Day 29th September

As usual, the open day was very busy for all of the Hospitality Service team. The Bistro recorded its busiest open day for September with over £4.5k of sales. A fantastic team effort all round working from the smallest kitchen space in Manchester!

Delivered Hospitality Services also recorded high sales supporting open day commitments to the value of over £3.5K. On a final note, I would like to thank all of the team for a great start to the new academic year. The Hospitality Services team is a relatively small team delivering at virtually any time - from a simple beverage service for four people in an academic building, to a high profile University Conference across five days. A great deal of planning goes into each and every service and it's down to the commitment, desire and passion within our team that makes us who we are. Thanks to you all.

Macmillan Coffee Morning

Thank you to the team who helped support this year's Macmillan Coffee Morning across Food On Campus outlets, we managed to raise an amazing £500.22!

Special thanks to Johnny Connolly for baking some special cakes and cupcakes for the occasion. The team at Vivo made an excellent effort with their cake stand and managed to raise £180 of our grand total!



Mad Hatters Tea Party

We recently held a Mad Hatters Tea Party to celebrate the hard work of all of our staff. Here are some of the photos taken of the event.

Thank you



Directorate of Estates and Facilities

Team Brief

October 2018

Business News

Annual Estates Health and Safety Scrutiny Feedback

In September we presented our annual report to the Directorate of Compliance and Risk on how we have all worked together to keep each other safe and look after everybody who study's, works and visits us on campus. Our report was very well received with many examples of good practice highlighted and all Units scoring either good or very good which is excellent news. The content of our annual report is only the tip of the iceberg when it comes to the great effort everybody within Estates and Facilities puts in on a daily basis to work safely and look after each other so I want to personally thank all of our staff across the whole of the Directorate for making this possible.

Welcome Week

Thanks to all who helped in any way to prepare and to welcome our new and returning students. I know that students and their families are very appreciative of all the help they get in their new surroundings.

Brunswick Park

The official opening of Brunswick Park was held on Tuesday 11th September, which was attended by staff, students, visitors and members of the local community. The opening was led by a tree planting ceremony by Nancy Rothwell, President and Vice-Chancellor, followed by music from a live jazz band and health and wellbeing taster sessions. Thanks to all those staff from across the Directorate who helped to make the event the success that it was.

Manchester Engineering Campus Development (MECD) Topping-Out Ceremony

The MEDC has celebrated a key milestone in its construction, the 'topping out' (reaching construction of the highest point of the building). A topping out event for the landmark development took place on Friday 21st September, which was led by Nancy Rothwell, President and Vice-Chancellor and Leo Quinn, the Group CEO of Balfour Beatty.

CoreMunicate

Following a review of CoreMunicate, by the Communications and Marketing Division, it has been decided that CoreMunicate, both the monthly update letter and video, will no longer be produced. The review found that staff felt that the information contained within CoreMunicate was out of date by the time it was received and that the information was too long, and not relevant to all. However, the new Registrar, Secretary and Chief Operating Officer, Patrick Hackett, is keen to carry out a range of communications and engagement activity himself including regular visits to different parts of the PS, open meeting and panel style Q&As and more informal opportunities to meet staff.

'Our Future' Campaign – Directorate Events

All Estates and Facilities staff are encouraged to come along and contribute to the University's future vision. We will be holding 2 large sessions where all staff will get the opportunity to discuss and influence the University's Future Vision. Staff will work in small groups to generate ideas which will be then fed back to the Future Vision team. Refreshments will be provided so please do attend and have a say. Events are being held on the following dates - you don't have to book, just turn up on the day.

- Tuesday 23rd October, 2-3pm, in the Whitworth Hall
- Wednesday 24th October, 9-10am, in the Whitworth Hall

2019 Professional Services, Library and Cultural Institutions' and General Distinguished Achievement Awards

Nominations are now open for the 2019 Awards, so you if you know of someone (an individual or a team) who is always willing to put in that bit extra to get the job done, always provides an excellent service, or goes out of their way to help someone or to solve a problem, you are encouraged to nominate them for this award. The closing date for nominations is Friday 1st February 2019; and the award categories are as follows:

- **Individual PS, Library and Cultural Institutions 'Awards**

Three individual awards will be available. Nominations will be welcomed for individuals representing all categories of staff i.e. manual, professional/managerial, secretarial/clerical or computing/technical/IT.

- **Team PSS, Library and Cultural Institutions' Awards**

Two team awards will be available. One team award will be for small teams (up to 12 people) and the other for larger teams (13+ with no upper limit). The successful teams (rather than individual members) will receive an award.

- **General Distinguished Achievement Awards**

In addition, **and only where appropriate because no other category is suitable**, you are invited to nominate a member or members of staff or a student or students for a General Distinguished Achievement Medal. This category is designed to recognise sustained and/or exceptional service to the University which is over and above what would be expected as part of the individual's input into his/her job or course.

Full guidance on how to submit a nomination and judging criteria is attached.

Estates Health and Safety

Estates Safety Calendar – October 2018

This month we are focussing on making sure that Safe Systems of Work are in place where needed and working as expected. **Safe Systems of Work** can include: the organisation and co-ordination of work, relevant instruction, training and supervision and following our Estates Procedure Manuals (EPMs). Talk to each other in your team brief about which Safe Systems of Work apply to your role, whether they work well or need improving. Please feedback any suggestions for change via your manager to your Unit Health and Safety Forum for further consideration.

Emergency Arrangements - Update

To request an ambulance or the fire service **please phone 999 and security on 69966 (306 9966)** as they will also send a trained first responder. The 999 contact centre have been advised to contact our security office if a call is received relating to our university so assistance can be given in directing the emergency services to the casualty.

Environmental Sustainability

Manchester Recycle Week

Following successful reduce and reuse campaigns earlier in the year, the first ever Manchester-wide recycle week will take place during the week commencing 15 October. This will be run as a partnership between The University of Manchester, Manchester Metropolitan University, Manchester Student Homes and Manchester City Council.

The collective aim will be to increase recycling rates, awareness and knowledge across the student, staff and local community networks.

Resources are currently being produced; please get in touch if you would like to get involved in any way.

In the mean time you can visit the [Waste and Recycling webpages](#) to watch our recycling videos and to learn about how we manage our waste and how you can help on a day-to-day basis.

Please get in touch on 0161 27 57686 or at es@manchester.ac.uk should you have any questions about any of the information above.

Christie's Bistro Macmillan Coffee Morning

On behalf of the Bistro Team, Adam Woof, Operations Manager, Hospitality and Events, would like to thank everyone who came along to support their Macmillan Coffee Morning, which was held on Friday 28th September. The total raised was £729.18 and Milena Cimmarrusti-davila, Division of Communications and Marketing was the winner of the best cake in the Show Stopper Challenge, with Sarah Mannix, Media Services and Sandra Caveney-Hall – Hospitality and Events, being the runners up.

Pudsey's Patisserie Returns on Friday 16th November for Children in Need

This year will again see the return of Pudsey's Patisserie and we will be holding our annual bake sale on Friday 16th November in the Directors Office, 3rd floor, Beyer Building.

Our bake sale gets bigger and better every year, which is down to your support, and we are hoping to keep this going, so we would love it if you could join in with us and bake a cake or sweet/savoury treat. If you would like to volunteer, please get in touch with Steph Marsh in advance of our bake sale (stephanie.marsh@manchester.ac.uk, tel: 52283). Your support would be very much appreciated.

If you're not a baker we would love it if you could come along on the day to show your support and sample some of our delicious treats – all in the name of charity so there's need to feel guilty!

Add to the Calendar:
 Email
 stephanie.marsh@manchester.ac.uk to

October 2018 - Estates and Facilities Calendar

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
1	2	3	4	5	6	7
		Thank You Scheme and Training Applications	Special Leave Meeting &			
	9	10	11	12	13	14
					Open Day	
	16	17	18	19	20	21
22	23	24	25	26	27	28
	World Café Event 2pm	World Café Event 9am				Clocks Go Back 
29	30	31 				



Monthly H&S Topic:

Please review your safe systems of



Enjoy an evening with Lemn Sissay MBE, award winning poet, broadcaster and Chancellor of The University of Manchester - 3rd October, 7.30pm

Lemn is the author of a series of books of poetry alongside records, public art, commissions and plays. He was the first poet commissioned to write for the 2012 London Olympics and his Landmark Poems are installed throughout Manchester and London. Having published his first book of poetry aged 21, he received an MBE from The Queen for services to literature in 2010.

On this special evening, Lemn will, pre-dinner, be in conversation with legendary Manchester DJ, Dave Haslam. There will also be an opportunity to chat with the artists, as well as book signings.

chancellorsreception@manchester.ac.uk

Bike Marking:
 To check for bike marking event dates please visit: